



2021 VIOGNIER

APPELLATION:

Walla Walla Valley

VINEYARD:

Saviah Estate Vineyard

TECHNICAL NOTES:

pH 3.59
TA 0.65 g/100mL
Alcohol 13.2% By Volume

FERMENTATION:

Handpicked and whole cluster pressed. The juice is very slowly fermented in our Nomblot concrete egg. The concrete egg contributes excellent texture, depth and structure to the wine showcasing the purity, site, and place of the vineyard.

CASES PRODUCED:

136 cases

SENSORY NOTES:

The Nomblot concrete egg is simply an excellent vessel for preserving the delicate aromatics and enhancing the plush mouthfeel, depth, and richness of this varietal. The wine greets you with aromas of apricot, mango, citrus and orange blossoms. Fresh and delicious, the wine dances on the palate with apricot, mandarin orange, honeysuckle, and beeswax. This beautiful Viognier showcases the purity, site and place of the vineyard. Enjoy!